



Easter Simnel Cake Slice

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 1 hour

Ingredients

200g Soft unsalted butter
200g Light brown sugar
4 Large eggs
200g Plain flour
550g Mixed dried fruit
150g Quartered glacé cherries
150g Chopped apricots
4 Tbsp Orange juice
Zest of 1 Orange

Decoration

Warmed apricot jam
2 x 454g Packets ready made marzipan

Method

- Put the dried fruit, glacé cherries and apricots in a large bowl then add the orange juice and zest. Mix well and leave overnight.
- The following day pre-heat the oven to 160 degrees centigrade (140 degrees fan).
- Line a 33cm x 22cm (13" x 9") oblong baking tin with parchment.
- In the bowl of a stand mixer or with a hand mixer cream the butter and sugar together until incorporated.
- Add the eggs gradually followed by the flour until you have a nice smooth batter.
- Finally add the soaked fruit and mix until it is all combined.
- Put the mixture into the prepared tin and level the top.
- Place in the preheated oven and bake for 1 hour or until a skewer comes out clean.
- Leave to cool in the tin.
- When the cake is totally cool take it out of the tin and remove the baking parchment.
- Cut the cake into 16 slices.
- Roll out the marzipan to slightly bigger than the size of your tin.
- With a pastry cutter cut out 16 marzipan pieces to the same size as your slices.
- Brush the top of each slice with the warmed apricot jam and place the marzipan pieces on the top of the cakes.
- Score the top of the marzipan pieces diagonally with a sharp knife then use a blow torch to scorch the tops.
- Cut 16 Easter shapes out of the leftover marzipan and using the apricot jam stick them on each slice.